

# Son Termens

## Dishes for Gala Menus 2012

### Drinks Aperitif

Glass of Cava and Open Bar 8,00€

### Cold Aperitif

Iberian Ham (from 100 persons) 5,00€

Assorted Pate Show cooking 5,00€

Assorted Cheese Show Cooking 5,00€

Caviar Stand *Ask price*

Assorted National cheese tray 1,70€

Assorted International cheese tray 2,00€

Torta del Casar (soft cheese) 1,70€

Tête de Moine (French cheese) 2,00€

Mahon cheese flutes 3,00€

Cuttlefish sauteed with almonds and cocoa reduction 2,00€

Violet Potato chips with salmon and crème fraîche 1,70€

Mahon cheese cubes with pesto sauce 1,40€

Oysters with spheres of lemon and pepper 3,00€

Bluefin tuna loin with roasted melon and marmitako juice 2,40€

Natural tubers 1,50€

Potato stuffed with crème fraîche and spawn 1,50€

Mustard cream with prawns and potato 2,00€

Marinated Salmon with trampó vinaigrette 1,80€

Son Termens Caviar 2,80€

Sobrasada and orange makj 2,20€

Summer truffle paper 3,50€

Fried tubers with garlic oil 2,00€

Molluscs with champagne 2,80€

**Foies**

Mallorcan pizza with foie grass 1,70€

Caramelized puff pastry with smoked eel, foie grass, spring onion and green apple 1,70€

Cream of foie with pearls of red fruits 2,50€

"Burrito" of foie gras and figs 2,30€

**Creams**

Carrot-orange-paprika 3,00€

Leek and potatoes cream with Iberian ham chips and truffle oil 1,70€

**Hot aperitifs**

Smoked cod and grill tuna 3,00€

Iberian loin brochette with sobrasada, figs and honey 1,70€

Potatoes cream with octopus and paprika oil 2,50€

Sobrasada with honey lolly pops 1,20€

Baby carrots breaded in linum 1,70€

Prawns in smoke curry and coconut sauce 2,50€

Andalusia style squid with ink mayonnaise 1,20€

Octopus tempura 1,40€

Prawns rap with nuts 2,40€

Fried vegetables with cured Mahon cheese sauce 1,50€

Fried cheese tempura with red pepper chutney 1,20€

**Croquetas**

Creamy ham and pees croquettes 1,10€

Dates with bacon croquettes 1,10€

Squid with ink croquettes 1,10€

Vegetal with panko croquettes 1,10€

**Montaditos**

Marinated beef montadito 3,00€

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## **Our Cold starters**

<i>"Ajoblanco" cream soup with oil ice cream from Predio Son Quint</i>	12,00€
<i>Salmon marinated in gin tonic</i>	12,00€
<i>False cod smoked sashimi with wasabi crystals and soy</i>	15,00€
<i>Foie and chocolate nougat crumbled wafer</i>	12,50€

## **Our hot starters**

<i>Rice of calamaries sweetened with tender chive and outline of ink</i>	12,00€
<i>Grilled crayfish with peas and mint</i>	13,00€
<i>A typical pear from Mallorca caramelised in saffron with almond cream and foie</i>	15,00€
<i>Cauliflower and almond cream with foie and basil oil</i>	14,00€
<i>Yogurt of vegetables roasted with cream of cod and his it toasts</i>	10,00€
<i>Oats risotto, urchin caviar and trout</i>	12,00€

## **Creams**

<i>Consommé of chicken with a sense of brandy</i>	10,50€
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## **First Courses**

<i>Salad of prawns with chili and olives on rice cannelloni</i>	17,00€
<i>Salad of lobster on noodles seafood with tomato roasted to the thyme</i>	29,00€
<i>Salad of prawns with tomato roasted, prawns and noodles</i>	15,50€
<i>Salad of salmon marinated in truffle, avocado and crème fraîche</i>	15,00€
<i>Salad of cod caramelized on crab and chive vinaigrette</i>	16,50€
<i>Bluefin tuna tartar with false yolk</i>	14,00€

## **Our Fish**

<i>Wild sea bass with piquillo peppers and american juice,</i>	26,00€
<i>Galician hake with black quinoa crust, potatoes in saffron sauce and chives</i>	21,00€
<i>Monkfish on "bahía" rice cooked with oil from Predio Son Quint and american seafood juice</i>	21,50€
<i>Monkfish caramelized with almond crust, cream of celery and chive juice</i>	21,50€
<i>Cod with all-i-oli of garlic confit on velvet of arugula and rice</i>	19,50€
<i>Sea bass roasted with scallops and broccoli sauted quinoa</i>	26,00€

## **Sorbets**

<i>Blue Hawai</i>	3,25€
<i>Caipirinha</i>	3,25€
<i>Cosmopolitan</i>	3,25€
<i>Strawberry Manhatam</i>	3,25€
<i>Mojito</i>	3,25€
<i>Piña colada</i>	3,25€
<i>Gin Lemon</i>	3,25€
<i>Gold Tequila</i>	3,25€
<i>Tangerine with vodka</i>	3,25€

## **Meats**

<b>Pork</b>	
<i>Mallorquin suckling pig cooked at 70° with prune terrine and vegetables</i>	21,00€
<i>Iberian "Presa" with textures of forest fruits</i>	18,00€
<i>Iberian "Secret" in two boilings with caramelized soybean</i>	19,00€
<i>Piece of pork glazed with peppercorn false, beet and flowers</i>	18,00€
<i>Caramelized bacon with vegetables greaves, garlic sauce, shoots and stems</i>	16,00€
<b>Beef</b>	
<i>Beef sirloin with vegetables: peas, glazed endives, zucchini and beet cream</i>	21,00€
<i>Beef sirloin with mushrooms cake, cauliflower false and green stems</i>	22,00€
<i>Beef sirloin with foie stew in milk, crispies of fig and sweet wine cream</i>	24,00€
<i>Beef sirloin with truffle sauce and cocotte of vegetables</i>	21,50€
<i>Beef sirloin with boletus cream, chives and mushrooms sauted</i>	22,00€
<i>Millefeuille of beef Sirloin with caramelized onion and mashed sweet potatoes</i>	18,00€
<i>Traditional beef jowls with salad, mashed potatoes and purple onion juice</i>	16,00€
<b>Mallorquin lamb</b>	
<i>Leg of lamb sweetened (glazed) with manzanilla and stems of vegetables</i>	19,50€
<b>More meats</b>	
<i>Blood pigeon point with quince of cherries</i>	18,00€
<i>Duck Magret with mango and pipes paste</i>	18,50€
<i>Chicken camper breast cooked in low temperature with rosemary sauce</i>	16,50€

## **Desserts**

<i>Sponge cake of carrots with Soller orange reduction and coconut ice cream</i>	10,00€
<i>Cube of sparkling catalan cream, cherries paste and pistachio sablée</i>	9,50€
<i>Hazelnut cake with biscuit cream and ensaimada ice cream</i>	8,00€
<i>Sponge cake saturated with fruits and yogurt sauce</i>	8,00€
<i>Small tart of three chocolates with passion fruit ice cream</i>	10,00€
<i>White chocolate mousse with violet crystals and tahiti ice cream</i>	12,00€
<i>Sour and minted chocolate textures</i>	9,50€
<i>Red (chocolate-tomato-strawberries-roses)</i>	9,50€

## **Breads**

<i>Spinach with raisins</i>	1,00€
<i>Cereals</i>	1,00€
<i>Brown bread with sesame</i>	1,00€
<i>Mini llonguet</i>	1,00€
<i>Nuts and raisins</i>	1,00€
<i>Rosemary</i>	1,00€
<i>Dry tomato and basil</i>	1,00€

*Coffee and liquor* 4,75€

*Confectioners* 2,00€

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## *Wine Cellars for Gala Menus*

<i><b>Proposal for House wine cellar gala Crianza</b></i>	<i>16,00€</i>
<i>White wine, Raimat Casal, D.O. Costers del Segre</i>	
<i>Red Wine , Viña Pomal Crianza, D.O. Rioja</i>	
<i>Cava Anna de Codorniu</i>	
<i>Solan de Cabras ,Mineral water</i>	
<i><b>Proposal for House wine cellar gala Reserva</b></i>	<i>18,00€</i>
<i>White wine Raimat Casal, D.O. Costers del Segre</i>	
<i>Red Wine Viña Pomal Reserva, D.O. Rioja</i>	
<i>Cava Anna de Codorniu</i>	
<i>Solán de Cabras, Mineral water</i>	
<i><b>Proposal for special wine cellar Crianza</b></i>	<i>25,00€</i>
<i>White wine, Raimat Chardonnay, D.O. Costers del Segre</i>	
<i>Red Wine ,Lavicalanda Reserva, D.O. Rioja</i>	
<i>Cava Reina Maria Cristina de Codorniu</i>	
<i>Solan de Cabras ,Mineral water</i>	
<i><b>Proposal for special wine cellar Reserva</b></i>	<i>28,00€</i>
<i>White wine, Raimat Casal, D.O. Costers del Segre</i>	
<i>Red Wine ,Viña Tondonia Reserva, D.O. Rioja</i>	
<i>Cava Reina Maria Cristina de Codorniu</i>	
<i>Solan de Cabras ,Mineral water</i>	

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## ***Gala Menus include:***

*Personalised Menus.*

*Exclusivity of the reserved area*

*Set up round tables 10 people*

*Gala menus have to include: aperitifs, drinks for aperitif, menu, coffee, liquors and drinks for menu.*

*Ambient music*

*Menu tasting for 6 people.*

*Standard Natural flower decoration for the tables*

*Printed list of all the guests*

## ***Extra Services:***

- *Entrance decoration with carpet and torches, terrace decoration with candles and candelabras 150€*

- *Wardrobe service during the hole event 200€*

- *Loud speaker with wireless microphone per room 50€*

- *Children's menu 30€*

- *Special requirements for menus; allergies, celiac, diabetics... same price as menu*

- *Cake for slicing, 5 cakes and figure 150€*

- *Cake for slicing, 3cakes and figure 120€*

- *Assorted mini sandwiches or "ensaimadas" with chocolate 6€ per person*

- *Hot chocolate fountain 200€ and 3€ per person (under availability)*

- **OPEN STANDARD BAR**

*3 hours of open Bar starting after coffee service 18€ per person (minimum 50 people).*

*Cutty Sark, JB, Beffeater, Gordons, Bacardi 5 years, Barceló, Smirnoff, Baileys, rsoft drinks and beer*

- *Extra hour 6€ per person (minimum 50 people)*

- **OPEN SUPERIOR BAR** *3 hours of open Bar starting after coffee service 21€ (minimum 50 people).*

*Includes all of the standard open bar and also Cardhu, Matusalen, Bombay Sapphire y Absolute*

- *Extra hour 9€ per person (minimum 50 people)*

- **Discotheque** *until 03:00h 475€*

- *Extra hour discotheque 90€*

## *SET UPS FOR CIVIL CEREMONYS*

### **Set up1**

*30 chairs with cousin*

*Atril*

*Red carpet*

*4 candelabras and white flowers*

*Chairs for the bride and groom*

***Set up price 500€***

### **Set up 2**

*70 chairs with cousin*

*Dressed table with flower centre*

*4 candelabras and white flowers*

*Red carpet*

*Chairs for the bride and groom*

***Set up price 750€***

### **Set up 3**

*70 chairs with green cover (Son Termens)*

*Dressed table with flower centre*

*4 candelabras and white flowers*

*Red carpet*

*Chairs for the bride and groom*

***Set up price 1100€***

***\* All other set ups up on request***

### ***Other Services on proposal:***

*Transfers with buses or taxis*

*Set up and flower decoration out of the standard*

*Rent of limosinas, horse cars....*

*Babysitter service*

*Animation and entertainment*

*Different Lightning and sound system*

*Car park services*

*Private security service*

*The use of rooms with a major capacity of the size of the group will have a supplement.*



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## **FORMS OF PAYMENT**

1° payment: day of confirmation of the event 1000€ as a deposit

2° payment: 30 days before the event, 50% of the total invoice

3° payment: 15 days before the event, rest of the total invoice

4° payment: Any extras will be paid maximum 7 days after the event.

The company reserves the right to modify the menus and the prices of the dishes depending on the availability and variations of price of the market. .

## **AND**

The welcome cocktail and aperitif will be served on the reserved terrace for the event( Clastra, Miranda, Oliveras) up on weather conditions

Standard duration of the aperitif 45 minutes

Approximated duration of a 3 course meal is 1hour and 30 minutes

Food and drinks will be exclusively elaborated and served by Son Termenes

Total number of guest will be confirmed maximum 15 days before the event

The entrance of any outside supplier will need a previous permission

**\*All prices do not include 8% of tax**

# Son Termenes

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